

**34784 to 34805—Continued.****34805.** *ULMUS GLABRA SUBEROSA* (Moench) Guerke."No. 3, *Forma turkestanica* Regel."*Distribution.*—A form of *Ulmus glabra* having winged branches, found in southern Europe.**34806 and 34807.**

From Canadon de las Vacas, Santa Cruz, Argentina. Presented by Mr. H. T. Reynard. Received January 7, 1913.

**34806.** *BROMUS UNIOLOIDES* (Willd.) H. B. K.

See S. P. I. No. 31896 for previous introduction.

**34807.** *POA PALLENS* Poir.*Distribution.*—A grass resembling Kentucky bluegrass found in the vicinity of Buenos Aires, in Argentina.**34809. CASSIA OBOVATA** Colladon.

From South Africa. Presented by Mr. J. Burt Davy, government agrostologist and botanist, Union of South Africa, Department of Agriculture, Pretoria. Received January 20, 1913.

"Seeds from the southwestern Transvaal and Bechuanaland. The root is supposed to possess medicinal virtues and the leaves are said to be used in tropical Africa as a substitute for and adulterant of commercial senna. I have no personal experience of its merits. The plant prefers a sandy soil and grows in a region of summer rain with a 15 to 20 inch rainfall." (*Davy.*)*Distribution.*—A partly woody perennial found in Upper Guinea and Lower Guinea and in Abyssinia and Egypt, in Africa, and from Arabia eastward to the western part of India, in southern Asia.**34810. CASSIA OCCIDENTALIS** L.

Presented by Mr. Walter W. Charter, Director of Agriculture, Quelimane, Portuguese East Africa. Received January 22, 1913.

**34811 to 34816.**

From Tokyo, Japan. Presented by the Tokyo Plant, Seed, and Implement Co. Received January 6, 1913.

**34811.** *VIGNA SINENSIS* (Torner) Savi.**Cowpea.**

"Kintoki."

**34812 TO 34816.** *PHASEOLUS ANGULARIS* (Willd.) W. F. Wight.**Adzuki bean.****34812.** "*Muroran.*"**34815.** "*Dainagon.*"**34813.** "*Shiro-wase.*"**34816.** "*Kuro-wase.*"**34814.** "*Aka-wase.*""In order to make the bean meal, the bean is first boiled or steamed. The outer skin then is easily separated by sieving through meshes or by press. Water being then taken off or evaporated from the product, bean meal remains, which may be used for making cakes and confections at once, or may be dried for future use." (*T. Watase.*)